

MISHTI

MESTIZO RESTAURANT

LVXSM



Preferred

HOTELS & RESORTS



ENTRADAS

-  Tiradito de trucha orgánica en leche de tigre de Tumbo, chalaquita de ajíes y camote en texturas **S/. 32.00**

Of organic trout in “leche de tigre” of Andean Passion fruit, “Chalaquita” of chillies and sweet potatoes in textures
-  Causa crujiente de papa amarilla y tartar de trucha trucha a la vinagreta de limón con gajos de palta y pimienta rosada **S/. 32.00**

Crispy “Causa” of yellow potatoes and trout tartare in Lime vinaigrette with avocado slices and pink pepper
-  Ensalada de langostinos en quinua orgánica de colores, queso paria, frejol chino, hojas de culantro y maíz chulpi en vinagreta de ají amarillo y frutos de la pasión **S/. 32.00**

Crunchy shrimp salad in organic quinoa, “Paria” cheese, Chinese beans, cilantro leafs and “Chullpi” corn in yellow chili pepper and passion fruit vinaigrette
-  Tabouleh al estilo Aranwa con quinua orgánica, habas de altura, tomate, cebolla, rocoto, papa nativas, choclo, perejil y aceitunas de botija (V) **S/. 30.00**

Tabouleh Aranwa Style with organic quinoa, fava beans, tomatoes, onions, “Rocoto” pepper, native potatoes, corn, parsley and black olives (V)
-  Crema de choclo del Valle con quesito local y granos de choclo crocantes, piquillo y aires de huacatay (V) **S/. 28.00**

Valleys corn cream soup with local cheese and crispy corn, Piquillo pepper and Huacatay perfume (V)
-  Dieta de Pollo con Agnolotti de pollo y verduras **S/. 30.00**

Chicken soup with chicken agnolotti and vegetables
-  Pastelito de choclo y hongos silvestres con espuma de queso paria (V) **S/. 32.00**

Corn cake and wild mushrooms with paria cheese foam (V)
-  Ensalada de pulpo grille en chalaquita de tomates, aceitunas de botija y alcaparras con papas nativas confit **S/. 32.00**

Octopus grilled salad in “chalaquita” of tomatoes, olives and capers with native potatoes confit

PASTAS / PASTA

-  Raviolos de ricota del Valle, espinacas bebes y acelgas de nuestro huerto en salsa de morrones al aroma de naranja (V) **S/. 36.00**

Valley Ravioli homemade ricotta, baby spinach and chard from our garden in pepper sauce and orange perfume (V)
-  Penne a la Ligera en salsa de pomodoro y albahaca fresca (V) **S/. 32.00**







Lightly Penne In “Pomodoro” sauce and fresh basil (V)
-  Spaguetti con vegetales grillados (berenjena, zucchini, tomates, hongos y aceitunas de botija) (V) **S/. 32.00**

*Grilled Vegetables Spaghetti (V)
(Of eggplant, zucchini, tomato, wild mushrooms, black olives)*
-  Fettuccinis a la crema con hierbas, jamón del valle y hongos **S/. 36.00**







Cream Fettuccine with herbs, ham from the valley and mushrooms



PRINCIPALES / MAIN COURSES










-  Solomillo de Cerdo en salsa de cítricos y frutos de Limatambo, puré de camote al horno, ensaladita verde y naranja
Pork Tenderloin in Limatambo's citrus and dry fruit sauce, sweet potatoes pure, green salad and orange slices **S/. 48.00**
-  Cordero de Ayaviri lentamente horneado con papas nativas, ratatouille andino y cremoso puré de ajos confitados
Ayaviri Lamb slowly baked with native potatoes, andean ratatouille and creamy garlic pure **S/. 56.00**
-  Lomo de Alpaca de Espinar con confitura de sauco con pastel de papas yollucos gratinados
"Espinar" Alpaca Loin with elderberry comfit and peruvian tubers cake **S/. 48.00**
-  Pollo al Horno a la crema de hierbas andinas, papas nativas al chimichurri y zanahorias bebe
Baked Poultry chicken in a creamy andean herbs, native potatoes in chimichurri and glazed carrots **S/. 44.00**
-  Trucha en salsa ligera de culantro en cremoso puré de pallares, ensaladita de brotes y quinua orgánica
Trout in lightly cilantro sauce over creamy mashed lima beans pure, organic quinoa and sprouts salad **S/. 48.00**
-  Chaufa Blanco de Quinoa y Verduras (V)
Saltado de quinua, brócoli, espárragos y hongos de temporada
*Quinoa and Vegetables White "Chaufa rice" (V)
Skipped quinoa, broccoli, asparagus and mushrooms in season* **S/. 44.00**

TRADICION / TRADITION

-  Arroz con Pato
A la cerveza de negra y chalaquita de ajíes locales
*Peruvian Duck with Rice
In dark beer and "Chalaquita" of local chilis* **S/. 52.00**
-  Lomo Saltado a la chicha de jora
crujientes papas amarillas y clásico arroz con choclo
*Sautéed Beef Tenderloin in "Jora" corn beer
crispy yellow potatoes and classic rice with corn* **S/. 56.00**
-  Adobo de cerdo Cusqueño Fashion
tacu tacu de pallares, escabeche de cebollas coloradas y maduros en sal de Maras
*Cusquenian pork belly fashion Adobo
Lime beans, tacu tacu rice, bananas with Maras salt and red onions in vinaigrette* **S/. 48.00**
-  Locro de Langostinos
Con queso local, huevo de codorniz y espuma de menta andina
*Shrimp Yellow Pumpkin Stew
With local pumpkin, paria cheese, quail egg and andean mint foam* **S/. 48.00**
-  Peske de Quinoa con queso paria (V)
salsa de hongos silvestres y aceite de trufa blanca (opcional con pollo grille)
*Quinoa "Peske" with Paria cheese (V)
Wild mushroom sauce and white truffle oil (add grilled chicken)* **S/. 44.00**
-  Ají Gallina Reinventado con aires de aceitunas de botija
Con papa peruanita, pecanas y arroz blanco
*Reinvented "Aji de Gallina" with black olive perfume
With yellow potatoes, pecans and White rice* **S/. 48.00**



POSTRES / DESSERTS

-  **Cúpula de Chocolate** **S/. 26.00**
Bitter rellena de crema de chocolate de leche de Quillabamba
Chocolate Dome
Bitter Chocolate filled with Quillabamba milk chocolate cream
-  **Tarta Tatin** **S/. 26.00**
De manzana criolla y helado de panna
Of creole apples and vanilla ice cream
-  **Milhojas (V)** **S/. 26.00**
De arroz con leche sobre coolíes de saúco y manjar de papa
Millefeuille (V)
Of rice pudding on elderberry coolie and potatoes milk jam
-  **Sorbetes de la casa. Variedad de frutas de estación (V)** **S/. 28.00**
Homemade Sorbets. Variety of seasonal fruits (V)
-  **Ensalada Limatambo (V)** **S/. 28.00**
De los mejores cítricos a la Hierba Luisa y sorbete de Tomate
Limatambo Fruit Salad (V)
Of the best citrus fruits in Lemon Grass perfume and tomato sorbet
-  **Budín de Pan Andino** **S/. 26.00**
Horneado al estilo de un tres leches al pisco quebranta y savagnon de café
Andean Bread Pudding
Baked like three milks cake style with Quebranta Pisco and coffee savagnon
-  **Crocante de Aguaymanto** **S/. 26.00**
Tulipa rellena de mousse de aguaymanto sobre salsa de fresas y aguaymanto fresco
Crunchy Golden Berry
Tulipa filled with goldenberry mousse on strawberry sauce and fresh goldenberry
-  **Platon de frutas de la estación** **S/. 22.00**
Platter of seasonal fruits
-  **Copa de helado (2 bolas)** **S/. 18.00**
Ice cream (2 scoops)

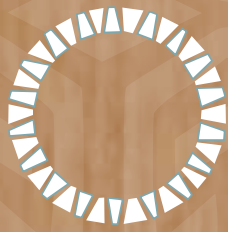
BEBIDAS / BEVERAGE

-  **Jugos naturales** **S/. 12.00**
Natural juices
-  **Cerveza Cusqueña Rubia o Negra** **S/. 16.50**
Lager or black Cusqueña Beers
-  **Bebidas gaseosas** **S/. 6.50**
Soft drinks
-  **Vino por copa** **S/. 22.50**
Wine by the glass
-  **Agua mineral** **S/. 6.50**
Mineral water
-  **Café, té e infusiones** **S/. 5.50**
Coffee, tea and infusions

Todos los precios incluyen 18% de impuestos y 10% de servicios.
All prices include 18% of tax and 10% service.

(V) Especialidad vegetariana
(V) Vegetarian speciality

*Consulte por nuestra carta para Celiacos
** Ask for our menu for celiacs*



ARANWA

CUSCO | BOUTIQUE HOTEL